



BRUT 2022

Modern Cider / Refined Dry.

Vintage: 2022

Alcohol: 7.5%

Total Acidity: 4.1 G/L

Sugar: 18 G

Bottle: 750 ML

VARIETAL

Single varietal Starking Delicious

ORCHARDS

Produced and Bottled in the Wata orchards in Wata el Jawz, Mount Lebanon.

AGING AND REFINING

In the fall, ripe apples are hand-picked and pressed. They undergo a 4-week cold fermentation followed by 12 months of aging in stainless steel vessels. The cider is filtered and unrefined raw cane sugar is added.

CIDERMAKER NOTES

Bright, clear and golden in color. Filled with delicate, tiny bubbles, WATA Brut is a robust cider on the palate and finishes with great length. The mouthfeel is complex, performing a symphony of peaches, roses and green apples.

PAIRING NOTES

Best served at 11 °C, this fine cider is an all-year companion to your aperitifs and brunches.

